

Marines honor Hispanic Americans

MCB Hawaii
Press Release

The history of the Marine Corps is resplendent with the contributions of Hispanic Americans. Marines bearing the names of De La Garza, Garcia, Gomez and Gonsalves hold a special place in Marine Corps lore.

Devil dogs named Gonzalez, Jimenez and Lopez performed acts of heroism worthy of Marine Corps legend. Leathernecks bearing these surnames, each Hispanic American, died in service to their country and Corps while earning the Medal of Honor.

Hispanic Americans were serving in leadership positions in the Marine Corps before their acceptance in mainstream American culture. All of America now benefits from the leadership, determination and drive the Marine Corps recognized in World War II, Korea and Viet Nam.

Corporate America now knows the lessons the Marine Corps learned in places like Okinawa, the Chosin



Official U.S.M.C. Photo

Private First Class Fernando Luis Garcia, received a Medal of Honor for courageously sacrificing his life to save another Marine during a battle in Korea.

Reservoir and Hue.

As each new chapter of history unfolds for the Corps, Hispanic American Marines are helping write it in places like Somalia, Afghanistan and Iraq.

In every company, squadron, office or shop around the Corps today, Hispanic American Marines are leading, following and taking care of the day-in, day-out business of the Corps.

As our nation's fastest growing population group, the future success of the Marine Corps is inextricably linked to Hispanic Americans — and that's a great thing.

Hispanic Americans infuse the

Corps with their own vibrant culture and traditions that make our collective whole stronger by multiples over our individual parts.

The young Hispanic men and women who join the Marine Corps today are born of a proud culture. They choose to adopt the ethos of the Marine Corps and ultimately strengthen our Corps and nation.

A complete listing of Hispanic American events and activities at MCB Hawaii, Kaneohe Bay, follows.

Upcoming Events

- *Saturday 5 - 6 p.m.:* Spanish services (mass) will be conducted in observance of Hispanic Heritage Month at the base chapel. A potluck dinner of Hipanic foods will follow the mass.

- *Oct. 1, 6 - 7 p.m.:* The base library will host Spanish story time for children (with English translations) under the age of 10 and provide bulletin boards depicting Hispanic history.

- *Oct. 3, 7 p.m. - 1 a.m.:* "One

Culture, Many Dances" at the Enlisted Club. The Joint Hispanic Heritage Committee — comprised of active duty and family members stationed with Marine Forces Pacific, MCB Hawaii, and the Commander, Patrol Reconnaissance Force Pacific — will present Hispanic dances comprising the cultures of several countries.

Festivities will include cultural costumes, free dance lessons (7 - 10 p.m.) and dance music (8 p.m. - 1 a.m., with Mariachis from 8 -9 p.m.). Admission is free and open to all ranks.

- *Oct. 11, 2 - 6 p.m.:* The Manana Housing Culture Carnival on the football field will feature music demonstrations by a Mariachi group, bouncy houses, potluck and a pinata. Admission is free for all ranks.

- *Oct. 17, 5 - 10 p.m.:* A Hispanic Heritage Dance on the Sunset Lanai, Camp H. M. Smith will include entertainment by a Mariachi group. Admission is free and open to all ranks.

Hawaii Marines laud Hispanic American cuisine, dances, culture

Cpl. Luis R. Agostini
Marine Forces Pacific

CAMP H. M. SMITH — Men and women of all races and ages gathered at the Pollack Theater here Monday for the Hispanic heritage celebration.

"Hispanic Americans: Honoring Our Past, Surpassing Our Present, and Leading the Future" is this year's Hispanic heritage theme.

Whether it was the festive atmosphere, live music or unity that attracted the crowd, one thing was for sure: no one left with an empty stomach.

The tables were lined with sour cream, cheddar cheese, guacamole, tortillas, Spanish rice, Indian corn and beef — all for the hungry to put together their own Mexican dishes of tacos, burritos and enchiladas.

"The food was good. Messy, but good," said Cpl. Jeff DeGuzman, an administration clerk with Personnel, Headquarters and Service Bn., Marine Forces Pacific.

A mariachi band from Honolulu's Quintero's Cuisine entertained the festive audience with a ballad of beloved Mexican songs, including "Corazon Espinado," "El Mariachi," "Cielito Lindo," "Hey Baby, Que



All Photos by Sgt. Joseph A. Lee

Guest speaker Lance Cpl. Joel E. Paula, of 3rd Radio Bn., dances merengue with Jenny Fracasso to demonstrate his Dominican Republic heritage.

Paso," "Sabor A Mi," "El Rey" and "Viva La Mexico."

"I guess it could have been more diverse," said Cpl. Argenis De La



Left — Guest speaker Jenny Fracasso, a native of Vera Cruz, Mexico, dances to a Mariachi tune to demonstrate her heritage Wednesday during the Hispanic Heritage luncheon at Anderson Hall dining facility. Below — A Mariachi band from Honolulu's Quintero's Cuisine entertains the festive audience with several beloved Mexican songs during the luncheon.



have to come forth and encourage maximum participation and involvement, said Staff Sgt. Gilbert Benavidez, the unit diary chief with Personnel, and M a r F o r P a c ' s Hispanic Heritage Month representative.

Cruz, a disbursing clerk with Personnel. "Even though we are all Hispanics, there are different groups, and it [the celebration] could've shown it."

In order to represent the many cultures that comprise the Hispanic/Latino population, Marines of the different Hispanic backgrounds

For more information regarding events and celebrations in honor of Hispanic Heritage Month, contact Staff Sgt. Gilbert Benavidez at 477-8907; Master Sgt. Juan Rivera of MCB Hawaii, Kaneohe Bay, at 257-7717; or Petty Officer First Class Jose L. Marrero of Commander, Patrol Reconnaissance Forces Pacific at 257-0426.

'We're looking for a few good adopt-a-school partners...'



The MCB Hawaii Adopt-A-School initiative allows service members to assist local schools with self-help projects, classroom activities and special events.

Your unit is invited to help MCB Hawaii lead from the front by establishing a new or additional partnership with a Windward

Oahu public school.

The number of volunteers needed will vary, depending on the type of projects to be done and activities planned.

Each partnership will yield multiple dividends that benefit everyone involved and help make our schools a better place to learn.

Seeking 12 partners! Call Public Affairs at 257-8840.

MCCS

MARINE CORPS COMMUNITY SERVICES

www.mccshawaii.com

POSSIBILITIES IN PARADISE

By Bobbie Brock, MCCS Public Relations

SEPTEMBER

26 / Today

Pau Hana Friday at Kahuna’s Bar & Grill — It’s finally here, the day you’ve been waiting for all week long. Relax, forget about the hectic week and join in on the camaraderie at Kahuna’s Sports Bar & Grill. Half-priced pupus go from 4:30 – 6 p.m., and live entertainment will help you ease into the weekend.

27 / Saturday

Staff NCO Latin Night — It’s a new club with new happenings. Visit your Staff NCO Club and learn to salsa and cha-cha during National Hispanic Heritage Month. Celebrate the first Latin Night at your Staff NCO Club with Hot Salsa Dance Company and free dance lessons. The club opens at 6 p.m.

SM&SP



All events are open to single, active duty military, E-5 and below. The SM&SP Office is located in Bldg. 219. Call 254-7593 for more details about any activity or event.

SM&SP Goes Online

Get more on SM&SP at www.MCCSHawaii.com under the “Semper Fitness” icon.

SM&SP Benefits

Single Marines and Sailors of MCB Hawaii enjoy many bargains such as the following:

- At the tennis courts:* You can get into the swing of things with free tennis lessons Thursdays from 11 a.m. – 12 p.m. Call 258-8081 to make your reservations.
- At the Kaneohe Klipper Golf Course:* Practice your swing with free range balls, club rental at \$5 per set, 9 holes of play at \$5, or 18 holes of play for \$9.
- *At K-Bay Lanes:* Score with games at \$1.50 each, free shoe rental (Mondays - Thursdays), and no-tap at \$15 on Thursdays at 8:15 p.m.
- At the Base Marina:* Enjoy free, unit “Adventure Training” (unit sanctioned) with classes in scuba, power boating, water skiing and much more.

We Got it Goin’ On...

Have your voice heard. Make a difference. Get involved. The SM&SP is all about that and more. Contact Program Coordinator Leslie Graham regarding SM&SP events.

28 / Sunday

A Base Theater Bargain — Catch Sunday’s free sneak preview of “The School of Rock,” rated PG 13. Show time will be 7:15 p.m. Call 254-7642 for a list of movie schedules and times.

OCTOBER

1 / Wednesday

Aloha Key and Award Grand Reopening — Celebrate the Aloha Key and Awards bigger and better shop located in Mokapu Mall. Bring your art logo for free color and laser set-up during the celebration days, Oct. 1 - 3, and sign up for prize drawings.

Eliminating Stress and Anxiety — Hosted by Personal Services, this workshop teaches a fascinating technique to help alleviate stress and anxiety that works with people of all ages. The class begins at 1 p.m. and ends at 2:30 p.m. in Bldg. 216. To register, call 257-7780.

Officers’ Club Light Lunch Wednesdays — Looking for something quick and light? Make a quick stop at the Officers’ Club for “Light Lunch Wednesdays.” Enjoy the new soup, salad and sandwich buffet, all for a bargain price.

2 / Thursday

Storytime at the Base Library — Children and parents are invited to a fun-filled hour of stories, activities and special events every Thursday through June 3 at 10 a.m. in Bldg. 219. For more information, call 254-7624.

3 / Friday

Calling all Staff NCOs —

Meet Sgt. Maj. Anthony Franks, the MCB Hawaii base sergeant major. Head over to the Rocker Room Bar at 3 p.m. and join the camaraderie, complete with free pupus and a DJ dance party until 2 a.m.

Hispanic Heritage Month at Kahuna’s Ballroom — Kahuna’s presents “One Culture, Many Dances” from 7 p.m. to 1 a.m. The festival is free and open to families of all ranks.

Attendees will be entertained by Mariachis (traditional Mexican dancers and singers) cultural costumes, free dance lessons and live music by El Conjunto Tropical.

For more information, call 254-7660.

7 / Wednesday

Dad’s Baby Boot Camp and Mom’s Basic Training — The New Parent Support Program offers free childbirth education and infant care classes for all expecting parents, Oct. 7 - 8.

Classes will be held from 8:30 a.m. – 4:30 p.m.; however, seating is limited. For more information or to register, call 257-8803.

8 / Wednesday

Bosses’ Night at the Staff NCO Club — Bring the best of the best for a game of pool, darts, horseshoes or a friendly karaoke competition. The Club will open at 4:30 p.m. and close at 10 p.m.

9 / Thursday

Kahuna’s NCO Appreciation/First Anniversary Celebration — Celebrate the Club’s first anniversary at 6 p.m. Enjoy live entertainment by Kapena and a free dinner buffet and birthday cake. Stick around for prize giveaways.

For more information, call 254-7661.

Fixing it Yourself at the Auto Skills Center — Want to do a little work on your prized vehicle, but don’t have the space or tools to get the job done? Cruise on over to the Auto Skills Center located at Bldg. 3097, next to the 24-hour car wash, and use its tools to get your baby back in top form.

Certified Hawaii safety inspections are available weekdays from noon to 6 p.m. and weekends and holidays from 9 a.m. to 3 p.m.

Keep an eye out for a deal at the sealed bid auto auction, hosted by the Auto Skills Center.

Call 254-7674 for more information.

Auto Skills Bargains — The Auto Skills Center is accepting sealed bids on the below vehicles:

<i><u>*Model</u></i>	<i><u>Minimum Bid</u></i>
98 Hyundai Elantra	\$800
(Needs work.)	
95 Mazda B2300P/U	\$1,700
95 Mercury Mystique	\$1,600
92 Nissan Maxima	\$1,800
91 Grand Prix	\$50
(Needs work.)	
89 Honda Prelude	\$500
(Needs head gasket.)	

**(Unless noted otherwise, vehicles are in good condition.)*

The Bid Box opened on Sept. 15; therefore, some may already be sold. Call 254-7674.

Sunset at the Sunset Lanai — Get the gang together and relax at the Camp H. M. Smith Sunset Lanai.

After a hectic day, enjoy panoramic views of the Leeward Coast, free pool, darts and free pupus.

The Club is open to all ranks Monday, Wednesday and Friday at 4 p.m.

Officers’ Club Cyber Forum — Your club is online. All members are encouraged to visit the Officers’ Club cyber forum at www.mccshawaii.com, where you can voice your questions and concerns, review meeting minutes and the board of directors’ decisions.

Staff NCO New Dining Facility — If variety is what you are looking for, make your next dinner plans at the Staff NCO Club. The brand new dining facility is located behind the Fairways on the Klipper Golf Course and boasts a beautifully quaint atmosphere.

Dinner is served Wednesdays – Fridays from 5 – 9 p.m.

For more information, call 254-5481.

Need a New Do? — Marine Corps Base Hawaii has three conveniently located barber shops and a beauty salon. The Mokapu Mall barber shop is in the mall next to the Main Exchange.

Located right next door is a full-service beauty shop.

If you find the lines a bit long at the exchange, head over to the base theater courtyard, Bldg. 244, to a smaller, yet equally talented barber.

For those of you that work closer to the flightline, a shop is located in Bldg. 301.

For more information, call 254-6588.

Looking for a Job? — Marine Corps Community Services employs more than 850 employees in retail, food and hospitality, fitness, child and youth activities, water safety, logistics and administration.

Stop by the MCCS Personnel Office located in Bldg. 219, to apply for a job that suits your skills, schedule and style.

Surf the MCCS jobline Web site www.mccs_hawaii.com/jobs_listings.html or call 254-7619 for more information.



Courtesy of Master Sgt. Juan D. Rivera

Whacking weeds, for a kid’s sake

KANEOHE — Sergeant Pettal Black, assistant funds administrator at Anderson Hall dining facility, Headquarters Bn., MCB Hawaii, pulls away the overgrowth that had encompassed the fence line along a walkway leading to her unit’s adopted school — Puohala Elementary School. Students use the path, which is adjacent to Bay View Golf Park and across the street from Castle High School on Kaneohe Bay Drive, as a safe passage shortcut to and from school. Adopt-a-school activities and events are just one way Marines and Sailors here support the children of Windward Oahu in getting the education they deserve.

MOVIE TIME

*Prices: Adults (12 and older) \$3, Children (6 to 11) \$1.50, Children (5 and younger) free. Matinee prices are \$2 for adults, \$1 for children. Parents must purchase tickets for “R”-rated movies in person at the box office for children 16 years old and younger. For E-5 and below, admission is free to the second show on Friday and Saturday evenings only. Sunday evenings, the price is \$1 for all patrons. Show your I.D. at the box office. Call 254-7642 for recorded information. *Sneak Preview Policy: One hour and 45 minutes prior to the movie, tickets will be issued to first priority patrons waiting in line, then second and third priority patrons.*

Freddy vs. Jason (R)
American Wedding (PG 13)
Spy Kids 3-D (PG)
Freaky Friday (PG)
Spy Kids 3-D (PG)
***Free Sneak Preview of:**
The School of Rock (PG 13)
Freddy vs. Jason (R)
S.W.A.T. (PG 13)
Open Range (R)
Freddy vs. Jason (R)

**See free sneak preview policy at left for more details.*

Today at 7:15 p.m.
Today at 9:45 p.m.
Saturday at 7:15 p.m.
Saturday at 9:45 p.m.
Sunday at 3:30 p.m.

Sunday at 7:15 p.m.
Wednesday at 7:15 p.m.
Thursday at 7:15 p.m.
Oct. 3 at 7:15 p.m.
Oct. 3 at 9:45 p.m.

COMMENTARY

‘Straight talk’ should always guide your money management

Chaplain (Lt.) Daniel M. Klender

Headquarters Bn., MCB Hawaii

A pastor friend of mine liked to joke, “The people in my church account for one third of the national credit card debt.”

Though I had previously laughed at his quip, I eventually quit laughing and began to seriously ponder how well the people in my church dealt with debt.

Twenty years of ministry have taught me that many church members are sub-par at managing money. This is unfortunate when you consider that Jesus spoke of money more than any other topic.

Jesus set forth money management as a litmus test of spirituality. Additionally, His instruction in Luke 16:10 — “He who is faithful in that which is least is faithful also in much” — lists financial stewardship as the primary qualification for spiritual blessing.

To Jesus, when it comes to money matters, money matters!

Understanding the premium Jesus placed on money management, we would do well to give our eager attention to this immensely practical topic. Sound money management pleases God, and often pleases people.

Further, minding one’s p’s and q’s helps create harmony in a network of relational arenas, including marriage, family, vocation, government and church.

The following are some tips to hone one’s money management skills.

Know what you have. The Proverbs advise us to know the condition of our flocks and herds. Laissez-faire attitudes

toward money contradict wise counsel. God expects responsibility from those whom he has entrusted his riches.

Closely monitoring your financial status is the first step to sound money management, and keeping current tabs helps curb wasteful spending and overspending. Also, knowing what you have is a deterrent to unwise purchases, and maintaining an accurate account of your finances will prevent rubber checks — and from ever having to pay interest on a credit card.

Pay yourself early. In short, save.

I like how the Living Translation Bible talks about saving, “A wise man saves for the future, but a fool spends all he gets.”

Paying yourself early is not a get-rich-quick scheme. Rather, it is prudent financial planning. Since God is in favor of you pulling your own financial weight, saving is a spiritual responsibility.

The New Testament speaks often of taking responsibility for your own family, so as not to be a burden to others (see 2 Thessalonians 3:7-8 and 1 Timothy 5:8). Therefore, saving for emergencies and retirement is a godly habit.

Live within your means. The Bible endorses both proportional giving and proportional living. Living within your means is intrinsically linked to debt avoidance.

Romans 13:8 says, “Owe no man anything but to love one another.” An obvious implication of this admonition is don’t spend more than you earn.

See MONEY, B-4



RECIPE CORNER

Spice up meals with a Thai peanut sauce

NAPS

Featurettes

Whether eaten by the handful or straight out of the jar, peanuts and peanut butter are beloved all-American foods. But, peanuts and peanut butter also can be useful ingredients in the kitchen, especially thanks to their versatile sauce-making capabilities.

Chef Mai Pham, owner of the nationally acclaimed Lemon Grass Restaurant in Sacramento, Calif., uses peanuts extensively in her kitchen to add robust flavors to her traditional Southeast-Asian recipes. Her signature Thai peanut sauce can be used as a marinade for grilled meats, a dipping sauce for vegetables as well as a filling in wraps.

The savory sauce can even be tossed with salad greens or noodles to create refreshingly exotic, yet deliciously familiar, tastes and textures to everyday dishes.

Thai Peanut Sauce

(Makes about one cup)

- 1 tablespoon vegetable oil
- 1/2 teaspoon minced garlic
- 1/2 teaspoon minced shallots
- 1/2 teaspoon cayenne powder
- 1/2 teaspoon curry powder (or to taste)
- 1 tablespoon soy sauce
- 2/3 cup milk
- 1/4 cup water
- 1 tablespoon sugar



NAPS

Thai Peanut Sauce livens entrees.

- 1/4 cup creamy peanut butter
- 1/4 teaspoon lime juice

Heat the oil in a saucepan over low heat. Add the garlic, shallots, cayenne powder and curry powder. (Do not allow the spices to burn.)

Stir for five seconds until fragrant, then add the soy sauce, milk, water, sugar and peanut butter. While stirring occasionally, simmer for about five minutes.

Add the lime juice and remove from heat. Check for a nice balance of salty, sweet, sour and spicy flavors. Serve immediately.

Serves eight.

Per two tablespoon serving: 83 calories, 6 grams fat (1 gram saturated, 3 mono.), 2 milligrams cholesterol, 165 milligrams sodium, 5 grams carbohydrates, .6 grams fiber, 3 grams protein.

For more recipes, visit the National Peanut Board at www.nationalpeanutboard.org.

ON THE MENU

Anderson Hall will serve the following this week:

Today	Asst. Fruit Pies	Lunch
Lunch	Monday	Chili Macaroni
Beef Ball Stroganoff	Lunch	Roast Turkey
Baked Fish Fillets	Beef Stew	Grilled Cheese Sandwich
Baked Macaroni & Cheese	Baked Fish Fillets	Mashed Potatoes
Steamed Rice	Baked Macaroni & Cheese	Brownies
Raisin Drop Cookies	Steamed Rice	Asst. Fruit Pies
Asst. Fruit Pies	Oatmeal Cookies	Dinner
Dinner	Asst. Fruit Pies	Meatloaf
Ground Beef Tacos	Dinner	Pork Ham Roast
Chicken Enchiladas	Italian Veal Steaks	Mashed Potatoes
Chili Conquistador	Braised Pork Chops	Tossed Green Rice
Burritos	Boiled Egg Noodles	Brownies
Refried Beans	Steamed Rice	Asst. Fruit Pies
Mexican Rice	Oatmeal Cookies	Specialty Bar
Raisin Drop Cookies	Asst. Fruit Pies	(Lunch and Dinner)
Asst. Fruit Pies	Specialty Bar	Hot Dog Bar
Specialty Bar	(Lunch and Dinner)	Thursday
Pasta Bar	Pasta Bar	Lunch
Saturday	Tuesday	Salisbury Steak
Dinner/Brunch	Lunch	Barbecue Chicken
Turkey A La King	Southern Fried Chicken	Rice Pilaf
Baked Stuffed Pork Chops	Beef Ball Stroganoff	Oven Browned Potatoes
Steamed Rice	Parsley Buttered Potatoes	White Cake w/
Boiled Egg Noodles	Boiled Egg Noodles	Lemon Cream Frosting
Spice Cake w/	Oatmeal Raisin Cookies	Asst. Fruit Pies
Lemon Cream Frosting	Asst. Fruit Pies	Dinner
Sugar Cookies	Dinner	Beef Yakisoba
Asst. Fruit Pies	Braised Beef Cubes	Pork Adobo
Sunday	Cajun Fish Fillet	Steamed Rice
Dinner/Brunch	Boiled Egg Noodles	Pork Fried Rice
Swiss Steak w/	Steamed Rice	White Cake w/
Mushroom Gravy	Oatmeal Raisin Cookies	Lemon Cream Frosting
Rock Cornish Hens	Asst. Fruit Pies	Asst. Fruit Pies
Rice Pilaf	Specialty Bar	Specialty Bar
Cornbread Dressing	(Lunch and Dinner)	(Lunch and Dinner)
Mashed Potatoes	Taco Bar	Taco Bar
Yellow Cake w/	Wednesday	
Butter Cream Frosting		



MONEY, From B-3

For many reasons, one debt that is tolerable is mortgage debt. It is different than most forms of debt in that the creditor has a means of recovering loss when a borrower defaults on a loan; moreover, since equity is involved in buying a house, it is often a shrewd investment.

However, caution is advised when deciding on a house. In most cases, mortgages should

not consume more than a third of your monthly income. If more than a third of your income is reserved for debt reduction, than you are probably in over your head.

Living within your means also entails paying off your credit cards at each month's end too.

Make giving and generosity a lifestyle. John Wesley, the founder of the Methodist movement, said, "Earn as much as

you can, save as much as you can, give away as much as you can." Regrettably, many Americans have decided that one out of three isn't bad.

Yet, hoarding riches drowns you in an ocean of sorrows, while netting you zero spiritual gain (see 1 Timothy 6:9-10). Contrarily, giving is an entrée to the blessing of God.

Jesus said, "It is more blessed to give than to receive." The implication is that giving to support one's local church,

other ministries and to those steeped in poverty is a way of laying up treasures in heaven.

Sharing with the needy is a sacrifice of worship well pleasing to the heart of God (refer to Philippians 4:18, 1 Timothy 6:18 and Hebrews 13:15-16).

Generous giving paves the path to God's blessing while ensuring your own needs will be met, (see Matthew 6:33 and Philippians 4:19). Giving of your substance yields the interest of personal fulfillment and

spiritual reward.

It is interesting to me that a man by the name of Jacob made a lifetime vow to honor God with a tenth of his goods. As the patriarch of Israel, Jacob's faithfulness netted him immense spiritual blessing.

We too position ourselves on the radar of God's blessing when we honor him with our money management.

"The one who is faithful in that which is least is faithful also in much."

‘East meets West’ at Indigo

At first, the marriage of Asian and European cuisine didn’t seem exactly natural. An image came to mind of a patron in a Parisian cafe ordering a Crepe Suzette and instead being brought an “Egg Roll” Suzette. After trying Indigo restaurant, located beside the Hawaii Theater, I had to admit Chef Glenn Chu really made perfect sense combining the two.

This Hawaiian-born, internationally known chef’s interest in cooking goes back to his childhood, when his Chinese grandmother grew her own vegetables, raised chickens and cooked large meals on her wood-burning stoves in the backyard.

Now, in his open-air restaurant on Nu’uanu Avenue, Chef Chu combines both Asian and Western flavors and ingredients to create a collection of unique flavors he calls “Eurasian.”

The decor of the restaurant matches the uniqueness of the food, where East meets West.



Hanging Asian lanterns, Indonesian wood panels, decorative bamboo blinds and tropical plants all help to give Indigo a feeling reminiscent of old Honolulu in the 1930s.

While Indigo is located in busy downtown Honolulu, a large park with trickling fountains and statues acts as a natural barrier for the street noise, and also helps to set the atmosphere of the dining experience.

Indigo’s menu offers a slightly pricey, but impressive, selection of dishes mixing the aforementioned traditional Asian and avant-garde European cuisine, and combining the freshest of Hawaii-grown fruits, herbs and vegetables, with locally caught seafood and the exotic tastes from far-off places in Asia and Europe.

While dining at Indigo, it is possible to make an entire meal of several selections like dim sum. Other tantalizing treats such as goat cheese won tons served with four-fruit sauce,



sun-dried tomatoes and sweet peppers (\$6); the tasty lobster potstickers, in their mild chili soy sauce (\$8); appetizing, vegetable-filled garden spring rolls with couscous pilaf in a tangy tangerine sauce (\$6.75); and the mildly spicy lumpia-wrapped stuffed shrimp served with a chipotle aioli (\$9) are also meals in themselves.

If you are looking for a light lunch, try the roasted tomato garlic crab soup, with blue crab and cilantro pesto (\$6.50) or the Asian Caesar salad, made with fresh Nalo Farms’ hearts of romaine topped with grated Parmesan (\$7.95, or add poached ahi at \$10.95.)

Some of Indigo’s popular

Indigo Restaurant
1121 Nu’uanu Ave.
Honolulu, Hawaii 96817

(808) 521-2900

lunchtime entrees include the grilled dragon fire jumbo shrimp in a “Heaven and Earth Dragon Fire” sauce (\$17.25), and its most requested dish, the grilled island breast of chicken with Indigo peanut sauce (\$13.50).

If you have never tried Indigo’s food, I found sampling the Cool Island Buffet with a trio of dim sum (\$13.95, served at lunch Tuesdays through Fridays) to be a pleasant introduction to Eurasian cuisine.

In addition to beef with black bean beurre blanc sauce, sliced chicken in a peanut sauce and a local fish dish, the buffet offers a large variety of locally grown vegetables and rice and fresh green salads.

For dinner entrees, the restaurant provides a wide variety of selections. Try the crisp black mustard and coarse black pepper-crusted ahi steak in a trio of sauces (market price); the enticing ocean-raised moi, roasted in banana leaf in a

Hawaiian vintage cocoa bean curry (\$21.50); Mongolian lamb chops served rare in a minted tangerine sauce (\$25.75); and/or one of Chu’s personal favorites: Emperor Po’s succulent ginger ham shanks, braised with black pepper and ginger (\$19.25) — a quintessential dish of his childhood Chinese household.

Indigo’s dessert menu also combines a variation of unusual flavors into some surprisingly delightful treats. I sampled the “Many Times Rich Goat Cheesecake,” (don’t let the goat cheese factor scare you off), served in a ginger lime sauce scattered with various fruit (\$5.50) and the “Warm Soft Chocolate Cloud in High Heaven,” a delectable, moist chocolate cake with a molten chocolate center, topped with a fluffy haupia cream (\$5.75), truly heavenly for the chocolate lover.

Other popular desserts include the “Plentiful Pecan Nut Caramelized Tart,” with vanilla gelato (\$6.25); the alluring “Ginger Creme Brulee” (\$5.25); and to be sure you remember where you are, “Madame Pele’s Chocolate Volcano” (\$9.50), served with steam rising from the volcano.

The restaurant features two bars that offer live entertainment and dancing. The Green Room is a cozy indoor bar, ideal for mingling after work or on the weekend. The Opium Den

See ISLAND FLAVORS, B-6

WORD TO PASS

Volunteers Needed for Environmental Projects
Join the Windward Ahupua`a Alliance at various fall and early winter activities it is sponsoring or supporting.
Sept. 27 at 10 a.m.: Even if you aren’t physically able to help out with the above clean up, stop by starting at the Waikalua Loko Fishpond Community Open House, where the Waikalua Loko Fishpond Preservation Society will open up three of its educational stations and conduct mini-tours of the entire fishpond once the work has stopped. KBAC will show people how Kaneohe Stream impacts both the bay and the fishpond by demonstrating water quality sampling techniques. These “soft” educational activities will be followed by a complimentary lunch around 11:30 a.m. for both visitors and volunteers.
Call 263-6001 or send an e-mail to waa@hoku.com if you plan to attend this family event, so that an accurate head count for educational materials, free T-shirts, docents, tables and chairs, and food may be planned.

JWC Registration Ends Tuesday
The ninth annual Joint Women’s Conference will gather 500 women from the military community to share their military life experiences. This year’s conference will take place at the Hickam Air Force Base Officers’ Club, Oct. 17 - 18 and will offer more than 50 workshops, in addition to keynote speakers. Women who register will enjoy a variety of workshops designed to educate, motivate, enlighten and strengthen their personal roles as spouses or military members.
Registration ends Tuesday Forms are avail-

able at Oahu military exchanges, commissaries, libraries, thrift shops, chapels and support centers. Applicants may download a form at www.JointWomensConference.org.
The cost to attend this event is \$25 for both days and \$15 for Friday or Saturday only. The fee includes workshops, keynote presentations, continental breakfasts, lunches and complimentary conference tote bags.

TRICARE Dental Schedules Briefs Oct. 6 - 8
Informational briefings on the United Concordia Tricare Dental Program will be held for all Uniformed Services personnel and their family members at Makalapa Branch Medical Clinic on Oct. 6 at 10 a.m. and at MCB Hawaii Branch Medical Clinic on Oct. 8 at 10 a.m. Call 473-1880, ext. 320 for more details.

ISLAND FLAVORS, From B-5

and Champagne Bar is located outside at the rear entrance of the restaurant, facing the city park. This bar hosts Indigo’s “Martini Madness” from 4 to 7 p.m., Tuesdays through Fridays.
Martini variations like the “Mandarin Cosmopolitan” and the “Georgetown”

are some of the most popular drinks, but the bar also offer a few more unusual martini flavors like chocolate, apple and butterscotch, as well as the award-winning sake martini.
During “Martini Madness,” the restaurant serves complimentary pupus. Indigo also hosts the Wrath of Grapes (wine club) every Tuesday night at 6

MARINE MAKEPONO

HAWAIIAN FOR “MARINE BARGAINS”

Vehicles

1999 Ford Windstar SE, A/C, AM/FM CD cassette, power everything, 66K miles. Asking \$10,000 OBO. Call Jeff at 221-9800.
1998 Ford Contour LX, runs great, cold A/C, AM/FM cassette, 59K miles. Asking \$4,000 OBO. Call Jeff at 221-9800.
1997 Mercury Sable wagon, blue, dual exhaust, premium sound and wheels, dual air bags, six CD-changer, leather, extra seat in back, 61K miles. Looks and runs great. Asking \$8,500. Call 478-3694.
1997 Mercury Sable, silver, 71K miles, runs and looks excellent. Asking \$7,000 OBO. Must sell by Oct. 3, due to PCS. Call Sgt.

Grounds at 284-0888 (cell) or 254-4855.
1988 Mazda RX7, convertible, red, top works but needs new engine. Asking \$500. Call Dave at 833-6906.
1992 Geo Storm, automatic, A/C. Asking \$1,200 OBO. Call 216-7193 or 253-0322.
Motorcycles
1990 Harley Davidson Sportster, new tires, sprocket chain, porker pipes, chrome, runs excellent, only 12,800 miles. Upgrading, must sell. Call James at 261-1425.
Furniture
Two fishtrap end tables w/glass top shelf, \$25 each; one CD or tape bookcase w/four shelves, natural wood, \$10. Call 247-5070.

Simmons queen bed set, \$300. Call Jeff at 221-9800.
Patio chairs, set of six chairs, table and umbrella. Only one year old. Asking \$200 OBO. Call 389-1548.
Appliances
1991 Hot Point washing machine, almond, works well but leaks from back basin on heavy loads. Great for outside washer hookup. Only \$50. Call 778-1237.
Air conditioner, 110 volts, 18,500 BTUs, Asking \$300. Call Jeff at 221-9800.
Miscellaneous
Sailboat, 14-foot with trailer, roller furl, 1 1/2 hp Johnson motor, full custom cover and all equipment included. Asking \$1,700 OBO. Call 389-1548.

Free Makepono Advertisements

*Ads are accepted from active duty and retired military personnel, their family members and MCB Hawaii civil service employees. Ads are free and will appear in two issues of the Hawaii Marine, if space is available.
The deadline for submitting ads to the Hawaii Marine is at 4 p.m. the Friday of the week prior to publication.
Forms may be filled out Monday through Friday between 7:30 a.m. and 4:30 p.m. at the MCB Hawaii Public Affairs Office, located in Bldg. 216 aboard Kaneohe Bay.
Makepono may be used only for noncommercial classified ads containing items of personal property. Ads must represent incidental exchanges, not of a sustained business nature, which are run on a first-come, first-served basis.
Call the Hawaii Marine at 257-8836 or 257-8837*

p.m., advertised as a wine club for everyday people. Its cost is \$20 and includes the wine sampling and light pupus.
Since it opened in 1994, Indigo has received numerous local accolades including Oahu’s Top Restaurant and “Best Bar” from Honolulu Magazine and Honolulu Weekly.

Chef Glenn Chu has also appeared both on local and national cooking programs, as well as in Bon Appetit, Gourmet and Conde Naste magazines.
His conventional childhood influences, his unconventional blending of flavors. His personal attention to decor and atmosphere converge to make Indigo a unique dining experience.